

NEW JERSEY SEAFOOD TOP TEN, BY EX VESSEL VALUE, 1999 - 2004

Seafood	1999	2000	2001	2002	2003	2004
dollars						
Scallops, Sea	14,533,617	24,107,816	29,974,809	33,339,750	43,494,340	67,364,823
Clams, Surf	25,371,922	31,371,354	29,326,676	29,184,923	27,431,645	22,284,335
Clams, Ocean Quahog	7,163,664	6,394,288	11,865,975	10,631,701	10,622,442	9,094,961
Clams	7,363,453	6,757,227	5,636,397	6,402,616	5,228,319	7,409,305
Crabs, Blue	4,211,931	4,924,705	4,098,293	6,173,797	4,237,978	5,274,146
Flounder, Summer	3,037,572	2,604,285	2,312,504	3,504,599	3,682,378	4,400,431
Monkfish	7,782,258	6,505,343	6,134,956	5,901,839	6,188,791	3,495,398
Mackerel, Atlantic	2,207,412	1,205,301	1,694,996	1,779,596	2,855,392	3,353,453
Oysters, Eastern	1,571,711	966,531	1,918,117	1,852,523	3,366,374	1,558,136
Menhaden	2,429,283	1,875,061	1,506,823	1,577,936	1,478,493	1,177,217

SOURCE: National Marine Fisheries Service

Explanation of Shifts in the New Jersey Seafood Top Ten

Local harvests of seafood reflect active management practices that result in shifts within the top ten harvest numbers. The New Jersey fishing industry has actively partnered with government agencies and/or academic institutions to help ensure the development of sustainable fisheries through the formulation of fishery management plans based on the “best available” scientific research. The sea scallop fishery is a prime example of these successes. As a result of better data, more effective management plans, and reduction of by-catch, the harvest has grown significantly. Similarly, a generation of better data allowed the monkfish fishery to remain open and viable. Changes in the squid harvest reflect a recent moratorium on the harvest of a locally harvested species. All of these efforts are designed to help ensure that our seafood resources are available for future generations.